

Martha's

TABLE

•Please inform our friendly staff of any allergies.
We will do our best to accommodate your dietary needs

STARTERS

SOURDOUGH 10

TUERONG ÖLANDS WHEAT SOURDOUGH | CULTURED BUTTER

APPELLATION OYSTERS 7ea

APPELLATION ROCK OYSTERS | FERMENTED PLUM MIGNONETTE

TROUT ROSETTE 14ea

HOT SMOKED TROUT | SQUID INK | KUMQUAT | YARRA VALLEY CAVIAR

ASPARAGUS TARTLET 12ea

MOTTA FARM ASPARAGUS | BUFFALO RICOTTA | WATTLESEED | BOTTARGA

STEAK TARTARE 28

ANCHOVIES | PICKLED ALLIUMS | PURPLE CONGO | CURED EGG YOLK

LAKES ENTRANCE SQUID 30

CELERY HEART | FERMENTED KOHLRABI | TOMATO CONSOMMÉ

SPENCER GULF KINGFISH 29

PATISSON SQUASH | MARSH GRAPEFRUIT | BUTTERMILK | MARIGOLD

BAKED MAIN RIDGE DAIRY CILIA 48

RADISHES | THUMBELINA CARROTS | TREVISO | PERSIMMON | RYE CROUTES

CHEESEBURGER 26

CHARLES ARNAUD COMTÉ | ZUCCHINI PICKLES | SAUCE MAISON
ADD FRENCH FRIES +6

SALUMI

RYE CROUTES | QUINDILLA PEPPERS | CAPERBERRIES

SAISON BLACK TRUFFLE & SQUID INK SALAMI 14

SAISON WAGYU SALAMI CLOTH MATURED 14

LA BOQUERIA GRASS FED ANGUS CECINA 16

MARTHA'S FENNEL & ALEPPO PEPPER LONZINO 14

MISTER CANNUBI SALAMI COTTO 12

SALUMI SELECTION 38

ON ICE

30g STURIA OSCIETRA CAVIAR 160

BLINIS & ACCOMPANIMENTS

SEAFOOD PLATTER 96

APPELLATION ROCK OYSTERS
CLARENCE RIVER KING PRAWNS
SHARK BAY SCALLOP CRUDO
EDEN STRAWBERRY CLAMS
ACCOMPANIMENTS

MAINS

VICTORIAN GRAIN FED ANGUS 44

CAULIFLOWER PURÉE | MUSTARD GREENS | MARCHAND DE VIN

AYLESBURY DUCK 52

DRY AGED BREAST | CONFIT LEG TARTLET | RED BRASSICA | BLACKBERRIES

PORTLAND BLUE EYE TREVALLA 45

FENNEL | COURGETTE | FINGER LIME | BEURRE BLANC | BALTIC PINE

WA MANJIMUP MARRON MP

SAUCE MALTAISE | PIMENT D'ESPELETTE | BEACH NATIVES

LION'S MANE MUSHROOM 42

MACADAMIA CREAM | PICKLED KOHLRABI | BEURRE NOISETTE | YEAST

SHARING

PORT PHILLIP SNAPPER 500g 82

GARLIC SCAPE CHIMICHURRI | COLAVITA CAPERS | SALTBUSH

DRY AGED VICTORIAN STRIPLOIN BONE IN 600g 126

WHOLEGRAIN MUSTARD | MARCHAND DE VIN

SIDES

HEIRLOOM TOMATOES 19

MAIN RIDGE DAIRY CASHMERE | RADISH | VERJUICE

SUMMER SQUASH 18

SOY BEAN CURD | PORT PHILLIP BAY WAKAME | PINE NUTS

SALADE DE MAISON 14

TYABB FARM LEAVES | BERGAMOTE VINAIGRETTE

FRENCH FRIES 16

MURRAY RIVER SALT | SMOKED PIMENTÓN MAYO

DESSERT

BLACKCURRANT CRÉMEUX 19

VALRHONA IVOIRE 35% | TASMANIAN PEPPERBERRY | MERINGUE

CHOCOLATE MADELEINES 18

GODFATHER COFFEE | BINBARRA FARM HAZELNUT | KAHLÚA

YOGHURT BLANCMANGE 19

SHEEP MILK YOGHURT | BLACK GENOA FIGS | HIBISCUS KOMBUCHA

CHEESE

LAVOSH & ACCOMPANIMENTS

CAPRIOLE 21

ASHED WHITE-MOULD, MAIN RIDGE DAIRY, VIC

QUESO VALDEON 18

BLEU, AZUL LA CUEVA DE CAMPILLO, ASTURIAS, SPA

C2 RAW MILK 20

SEMI HARD, BRUNY ISLAND CHEESE, TAS

Martha's

TABLE

• FUNCTIONS & GROUPS DINING •

Have a special event coming up?

Ask our friendly staff about our Groups Dining and Events Packages

WINES BY THE GLASS

Gl. Btl. Mag.

SPARKLING

NV RUGGERI 'ARGEO' PROSECCO DOC VENETO ITALY	16	78	
NV Moët & CHANDON CHAMPAGNE CHAMPAGNE FRANCE	27	165	300
NV RAHONA VALLEY SPARKLING ROSE RED HILL VIC	16	75	120

WHITE

2024 ROCKFORD RIESLING EDEN VALLEY SA	16	80	
2025 CRITTENDEN ESTATE PINOT GRIS MORNINGTON PENINSULA VIC	16	75	
2023 STONIER CHARDONNAY MORNINGTON PENINSULA VIC	17	85	
2024 SOUND OF WHITE SAUVIGNON BLANC MARLBOROUGH NZ	16	75	
2024 ALASIA MOSCATO D'ASTI PIEDMONT ITALY	13	60	

ROSE

2023 PARINGA ESTATE ROSE MORNINGTON PENINSULA VIC	16	75	
2024 RAMEAU D'OR ROSE PROVENCE FRANCE	17	85	150

RED

2025 CRITTENDEN PINOT NOIR MORNINGTON PENINSULA VIC	16	75	
2025 TEN MINUTES BY TRACTOR 10X SHIRAZ MORNINGTON PENINSULA VIC	17	85	
2021 TOR DEL COLLE SANGIOVESE DOC EMILIA ROMAGNA ITALY	14	65	
2024 ALAMOS MALBEC MENDOZA ARGENTINA	14	65	
2022 ALLANDALE GSM HUNTER VALLEY SA	16	75	

SPRITZ

APEROL 19 APEROL PROSECCO SODA
LIMONCELLO 19 LIMONCELLO PROSECCO MINT SODA
BERRY MULE 20 VODKA CHAMBOARD LIME GINGER BEER BERRIES
DEJA VU 20 HENDRICKS CUCUMBER ELDERFLOWER TONIC LIME

COCKTAILS

PASSION FRUIT SPICY MARGARITA 23 JALAPENO INFUSED TEQUILA PASSION FRUIT LIME
ROSEMARY NEGRONI 23 ROSEMARY INFUSED GIN SWEET VERMOUTH CAMPARI
UNDER THE MARTHA'S SUN 23 LIMONCELLO VANILLA VODKA LEMON THYME
TIRAMISU' MARTINI 23 AMARETTO BAYLES CHOCOLAT LUXE ESPRESSO VANILLA SYRUP
TROPICAL MAI TAI 23 KRAKEN SPICED RUM COINTREAU PEACH LIQUEUR LEMON + LIME PINEAPPLE
SOUR 24 YOUR CHOICE OF AMARETTO - PISCO - APEROL - WHISKY EGGWHITE LEMON JUICE SUGAR BITTER
LEMON VELVET MARTINI 23 LIMONCELLO VODKA LICOR 43 LEMON CREAM
HIGH FLYER 23 GIN LYCHEE LIQUEUR PINEAPPLE LEMON

TAP BEERS

ST ANDREWS 'THE STRAPPER' LAGER 5% 11 FINGAL VICTORIA
ST ANDREWS 'THE APPRENTICE' SESSION ALE 3.5% 10 FINGAL VICTORIA
CARLTON DRAUGHT 4.6% 12 ABBOTSFORD VICTORIA
BETTER BEER ZERO CARBS 4.2% 11 TORQUAY VICTORIA
JETTY ROAD PALE ALE 4.8% 10 DROMANA VICTORIA
MR LITTLE APPLE CIDER 4.6% 10.5 DROMANA VICTORIA

BOTTLE BEERS

PLEASE CHECK OUR FULL BEVERAGE MENU

SIGNATURE MOCKTAILS

RASPBERRY MOJITO 14 RASPBERRY PUREE LIME MINT SODA
SAFETY BEACH 14 PEACH PUREE RASPBERRY CORDIAL LEMON SODA BASIL
FASCINATOR 14 PASSION FRUIT + PEAR PUREE ELDERFLOWER SODA
PINA NO COLADA 14 COCONUT CREAM PINEAPPLE MARASCHINO CHERRY

Please note a surcharge of 1.5% will be applied to all credit card transactions and 3% for AMEX
10% surcharge on Sundays & 20% surcharge on Public Holidays